



ALBERTO FIORI
VIGNAIOLO IN OLTREPÒ PAVESE

347 M.S.L.M. CRINALE DI LEVANTE 2021



TYPE: UNOAKED STILL WHITE WINE.

CLASSIFICATION: OLTREPÒ PAVESE DOC RIESLING.

GRAPE VARIETY: RIESLING (100%).

SOIL TYPE: LIMESTONE-CHALK.

ALTITUDE: 347 M AMSL.

VINEYARDS ORIENTATION: NORTH-WEST.

AGE OF THE VINEYARDS: 16 YEARS.

TRAINING SYSTEM: GUYOT.

PRUNING: 12 BUDS PER CANE.

VINES PER HECTARE: 4.000.

YIELD PER HECTARE: 8 TONS.

HARVEST: MANUAL IN SMALL PLASTIC BOXES.

VINIFICATION: SOFT PRESSING OF THE GRAPES.
FERMENTATION IN
TEMPERATURE-CONTROLLED
STAINLESS-STEEL VATS.

AGEING: 8-MONTH AGEING
IN REFRIGERATED STAINLESS-STEEL
VATS. 12-MONTH AGEING IN BOTTLE.

ALCOHOL: 13% VOL

SIGHT: PALE STRAW-YELLOW COLOUR
WITH GREENISH HIGHLIGHTS.

NOSE: NOTES OF AROMATIC HERBS (THYME
AND ROSEMARY) AND HINTS OF THE
CLASSIC PETROL AROMA OF THE
RIESLING GRAPE.

PALATE: ELEGANT, MINERAL AND INVITING,
WITH A PERFECT BALANCE BETWEEN
ACIDITY AND STRUCTURE. LONG FINISH.

SUGGESTED PAIRINGS: FISH, SHELLFISH AND FRESH GOAT'S
MILK CHEESE.

SERVICE TEMPERATURE: 10-12 °C.